



ENRICO SERAFINO
1878



PROPAGO

Alta Langa docg Extra Brut Metodo Classico Millesimato 2019

WINEMAKER'S NOTE

COLOUR: straw-yellow with golden hues. Delightful sparkling with fine and persistent "perlage".

NOSE: wide, complex, attractive, delicate, linden flowers, citrus fruit, honey and mineral hints.

PALATE: multifaceted, wide, straight, dry, fresh of citrus, both elegant and intense with rich crispy texture and a long mineral aftertaste. Special affinity nose-palate.

FOOD PAIRING

It is the aperitif sparkling wine by excellence. Also, enjoyable all through the meal.

CHARACTER

Light Full bodied
 No oak Oak
 Sugar 3 g/L Extra Brut

Serving temperature
4 -6 °

Wine maker
Paolo Giacosa

Growing area
Sessame, Mango, Trezzo Tinella

Grapes
100% Chardonnay

Harvest
100% by hand

On lees
36 months

Alcohol
12,5%



WINE MAKING

Grape bunches are hand-sorted on a vibrating table and pressed in a nitrogen inert environment with yield in free-run must of 45%. This process is "100% screw conveyor free" to handle grapes as gently as possible. The must is fermented in stainless steel vats at controlled temperature and kept 6 months on lees with bâtonnage.

FOAM FORMATION

Is carried out according to the traditional method of fermentation in the bottle, with aging on lees for at least 36 months. The liqueur d'expedition added after disgorgement is made following our secret recipe including reserve wines and sugar (3 g/L). We proudly avoid any spirits in our dosage.

Cellaring
4 -6 years

Exposure
W, NW

Vines age
10-25 years

Soil
Clay-limestone

Altitude
400-450 M/slm

Training system
Guyot

Farming practices
Sustainable

VINTAGE 2019

2019 started slowly due to a long-lasting winter season. A rainy April and a fresh May produced a season in line with more traditional development. The high temperatures during June and July combined with the availability of water in the soil to create the conditions for rapid plant growth. August was mild with good rainfall. The harvest started regularly. The grapes were healthy with slightly higher acidity than the average and, for the red ones, a high accumulation of anthocyanins and an excellent polyphenol profile.

THE DIFFERENCE IS

Enrico Serafino's Alta Langa are Pinot Noir driven and this is the first 100% Chardonnay. We choose the name Propago, the Latin word for bud of plants, to mark the difference. Propago is an unexpected Chardonnay adding to the typical with a crispy texture that comes from an unusual vineyard altitude.